

# PATENT ABSTRACTS OF JAPAN

(11)Publication number : **07-079687**  
(43)Date of publication of application : **28.03.1995**

(51)Int.Cl. A21D 2/16  
A21D 2/14

(21)Application number : **05-231901** (71)Applicant : **MITSUBISHI CHEM CORP**  
(22)Date of filing : **17.09.1993** (72)Inventor : **MIURA YASUSHI**  
**YUKI AKIFUMI**

## (54) DOUGH MODIFIER

### (57)Abstract:

**PURPOSE:** To produce a dough modifier containing diacetyltauric acid monoglyceride and/or succinic acid monoglyceride in a specified state, effective for improving mechanical resistance of dough and useful for bread making, confectionery, noodle making, etc.

**CONSTITUTION:** This dough modifier contains diacetyltauric acid monoglyceride and/or succinic acid monoglyceride in a state in which a 0.5 to 10wt.% aqueous suspension of these glycerides has pH 6.5 to 10 (preferably 9.0 to 10.0). An alkaline substance is contained so as to adjust its pH. Unreacted organic acids are neutralized and the free carboxyl groups in each organic acid monoglyceride molecule are partly neutralized into the form of salt.